CHRISTMAS DAY

- Set Menu -

Amuse Bouche

Wild mushroom croquettes (v) (311Kcal)

Smoked salmon blinis (188Kcal)

Ox cheek & stilton croquettes (360Kcal)

Starters

Roast cauliflower soup, chestnut gremolata, toasted sourdough (vg) (415Kcal)

Hampshire venison carpaccio, celeriac & apple rémoulade (276Kcal)

Baked South Coast scallops in the shell, samphire, clementine & garlic butter (292Kcal)

Heritage beetroot salad, goat's curd, truffle & radicchio salad (v) (388Kcal)

Sorbet

Pear sorbet (35Kcal)

Mains

*All served with double egg Yorkshire puddings, goose fat roast potatoes,
Brussels sprouts, crushed roots, maple roast parsnips, gravy (707Kcal)*

Crown of English turkey, maple roast Dingley Dell gammon,
Gressingham duck breast, pigs in blankets, redcurrant jelly (1077Kcal)

West Country 28 day aged sirloin of beef, pigs in blankets, horseradish sauce (722Kcal)

Pan roast turbot on the bone, Jerusalem artichoke, Scottish girolles, samphire (566Kcal)

Wild mushroom & beetroot Wellington, Jerusalem artichoke purée,
rainbow chard, red onion gravy (vg) (918Kcal)

Driftwood goat's cheese & pear salad, heritage beetroot, samphire, winter leaves (v) (551Kcal)

Gressingham duck Wellington, parsnip purée, Scottish girolles, sea purslane (763Kcal)

Puddings

Christmas pudding, brandy butter ice cream (v) (415Kcal)

Apple, fig & chestnut crumble, lemon thyme custard (v) (335Kcal)

Salted chocolate, hazelnut & Kirsch cherry mousse (v) (410Kcal)

Lemon thyme posset, almond shortbread (vg) (743Kcal)

Cheese Course

Long Clawson Stilton, quince jelly, celery, seeded crispbreads (v) (464Kcal)

We're proud to be championing British farmers and producing fresh food sustainably.